

Douglas Green Chardonnay 2017

Bright gold with youthful flashes of green. Tropical pineapple and honey melon aromas explode on entry yielding cohesive delicate lemon lime flavours tinged with subtle oak complexity and a generous yet graceful zesty fruit finish.

Enjoy in the freshness of your with full flavoured firm fish with herb or creamy sauces, pan fried veal piccata, roast chicken or creamy pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis: alc : 14.0 % vol rs : 5.7 g/l pH : 3.5 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

Chardonnay du Monde Competition 2018 - Gold Medal

Michelangelo International Wine and Spirits Awards 2018 - Double Gold (Grand d'Or)

ageing : Drinking well now but may develop further honeyed richness for up to 3 years.

Well rounded and graceful with discernible depth and balanced freshness.

in the vineyard : A very dry winter followed by a hot, dry summer: The winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. A hot growing season followed. We picked at optimum ripeness to present gentle wines packed with varietal personality, grace and charm.

in the cellar : Every vineyard block is vinified separately in appointed cellars under the explicit direction of our Oenologist. Fermentation took place in stainless steel between 14°C - 16°C. 80% fermented on French oak staves for subtle oak nuances before racking. 10% fermented on American oak and the remaining component was left completely unoaked. The young wine was left on the fine lees for further complexity and integration before final blending and bottling at our cellars in Wellington.

